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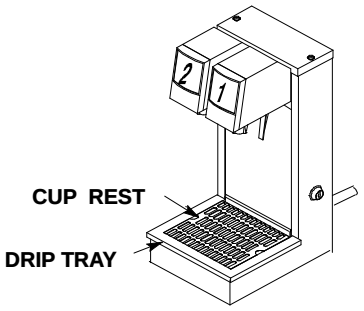
OWNER/OPERATOR MANUAL

Liquid Base Beverage Dispenser



DAILY PRE-OPERATION CHECKS

Each day, before operating the Unit, the operator should check gas pressure, check the amount of concentrate, wash the nozzle, cup rest, drip tray, and the outside of the Unit.

CHECK GAS CYLINDER

When the pressure drops, to the CHANGE CYLINDER AREA, the cylinder must be changed.

CHANGE CONCENTRATE CONTAINER

Change concentrate as follows:

1. Remove concentrate quick disconnects from the empty container.
2. Place full concentrate container in position, and connect concentrate quick-disconnects.

DAILY CLEANING

1. Lift cup rest and drip tray from Unit. Empty drip tray, and wash both in clean soapy water. Rinse, dry and replace in Unit. (Clean drip tray in place on units with plumb drip tray.)
2. Remove nozzle from dispensing valve and wash in clean soapy water. Rinse, and replace on valve.

ADJUSTMENTS

See Brixing valve instructions sheet.

CLEANING AND SANITIZING

DAILY CLEANING OF UNIT

1. Remove cup rest from the drip tray.
2. Wash drip tray in place on the Unit, then rinse drip tray with hot water allowing water to drain out through the drain hose.
3. Wash cup rest, then rinse the cup rest with clean water. Install cup rest in the drip tray.
4. Clean all external surfaces of the Unit with a sponge. Rinse out the sponge with clean water, then wring excess water out of the sponge and wipe off all external surfaces on the Unit. Wipe Unit dry with a clean soft cloth. DO NOT USE ABRASIVE CLEANERS.

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5. Remove nozzle and syrup diffusers from the dispensing valves. Place nozzles and syrup diffusers in sanitizing solution.

6. Wash the nozzles and syrup diffusers in sanitizing solution, then rinse them with potable water.

7. Re-install nozzles and syrup diffusers back on the dispensing valves.

SANITIZING POST-MIX SYRUP SYSTEMS

IMPORTANT: Only qualified Service Personnel should perform sanitizing procedure on the post-mix syrup systems.

The post-mix syrup systems should be sanitized every 90-days using a non-scented household liquid bleach containing a 5.25 % sodium hypochlorite concentration. Proceed as follows to sanitize the post-mix syrup systems.

1. Disconnect syrup supplies from syrup systems.

2. Rinse quick disconnects (syrup tanks systems) or bag-in-box connectors (syrup bag-in-box systems) in warm potable water.

STEP 1. WASH SYRUP SYSTEMS

3. Using a clean syrup tank (syrup tank system) or a five-gallon container (bag-in-box system), prepare a full tank or container of liquid dishwasher detergent by using 70° F (21° C) to 100° F (38° C) potable water and 0.5 oz. (15 ml) of liquid dishwasher detergent to one gallon of potable water. Stir detergent solution to thoroughly mix the solution.

4. Syrup Tank Systems.

   A. Observe and note CO_2 pressure setting on the syrup tanks CO_2 regulator, then re-adjust CO_2 regulator to 60 to 80-psi. Pressurize syrup tank containing detergent solution to 60 to 80-psi.

   B. Connect detergent solution tank, pressurized at 60 to 80-psi, into one of the syrup systems.

   Bag-in Box Syrup Systems.

   C. Install bag valves, cut from empty bag-in-box syrup containers, on ends of syrup containers syrup outlet tubes connectors.

   D. Place all syrup outlet tubes, with bag valves on their ends, in container containing detergent solution.

5. Flush the syrup system and dispensing valve as follows:

   A. Place waste container under applicable dispensing valve.

   B. Activate the dispensing valve for one minute to purge all syrup and flush out the syrup system.

   C. Continue to activate the dispensing valve in cycles ("ON" for 15-seconds, "OFF", then "ON" for 15-seconds). Repeat "ON" and "OFF" cycles for 15-cycles.

6. Connect detergent solution to the remaining syrup systems and flush syrup out of the syrup systems as instructed in step 5 preceding.

7. Remove detergent solution source from the syrup system.

STEP 2. FLUSH SYRUP SYSTEMS

8. Syrup Tank Systems.

   Connect syrup tank containing potable water, pressurized at 60 to 80-psi, into one of the syrup systems.

   Bag-in-Box Syrup System.

Fill five-gallon container with potable water, then place all bag-in-box syrup containers syrup outlet tubes in container containing potable water.

9. Flush detergent solution out of the syrup system and dispensing valve as follows:

   A. Place waste container under applicable dispensing valve.

   B. Activate the dispensing valve for one minute to purge all detergent solution and flush out the syrup system.

   C. Continue to activate the dispensing valve in cycles ("ON" for 15-seconds, "OFF", then "ON" for 15-seconds). Repeat "ON" and "OFF" cycles for 15-cycles.

10. Connect potable water source to the remaining syrup systems and flush detergent solution out of the syrup systems as instructed in step 9 preceding.

11. Remove potable water source from the syrup system.

STEP 3. SANITIZE SYRUP SYSTEMS

12. Using a clean syrup tank (syrup tanks system) or a five-gallon container (bag-in-box system), prepare sanitizing solution using 70° F (21° C) to100° F (38° C) potable water and 0.5 oz. (15 ml) of non-scented household liquid bleach that contains a 5.25 % sodium hypochlorite concentration to one gallon of potable water. This mixture *must not* exceed 200 PPM of chlorine. Stir sanitizing solution to thoroughly mix.

13. Syrup Tank Systems.

    Connect sanitizing solution tank, pressurized at 60 to 80-psi, into one of the syrup systems.

    Bag-in-Box Syrup System.

    Place all bag-in-box syrup containers syrup outlet tubes in container containing sanitizing solution.

14. Sanitize the syrup system and dispensing valve as follows:

    A. Place waste container under applicable dispensing valve.

    B. Activate the dispensing valve for one minute to purge all water from and install sanitizing solution in the syrup system and dispensing valve.

    C. Continue to activate the dispensing valve in cycles ("ON" for 15-seconds, "OFF", then "ON" for 15-seconds). Repeat "ON" and "OFF" cycles for 15-cycles.

15. Repeat steps13 and 14 to flush water out of and install sanitizing solution in the remaining syrup systems and dispensing valves.

16. Remove sanitizing solution source from the syrup system.

17. Allow sanitizing solution to remain in the syrup systems for not less than 10 or no more than 15-minutes (max.) contact time.

STEP 4. WATER FLUSH SYRUP SYSTEMS

WARNING: Flush sanitizing solution from the syrup systems as instructed. Residual sanitizing solution left in the syrup systems could create a health hazard.

18. Fill syrup tank (syrup tank system) or a five-gallon container (bag-in-box system) with potable water.

19. Syrup Tank Systems.

    Connect syrup tank containing potable water, pressurized at 60 to 80-psi, into one of the syrup systems.

    Bag-in-Box Syrup System.

    Place all bag-in-box syrup containers syrup outlet tubes in container containing potable water.

20. Flush sanitizing solution from the syrup system and the dispensing valve as follows:

    A. Place waste container under applicable dispensing valve.

    B. Activate the dispensing valve for one minute to purge all sanitizing solution out of the syrup system and the dispensing valve.

    C. Continue to activate the dispensing valve in cycles ("ON" for 15-seconds, "OFF", then "ON" for 15-seconds). Repeat "ON" and "OFF" cycles for 15-cycles.

21. Repeat steps 19 and 20 preceding to purge sanitizing solution out of the remaining syrup systems and dispensing valves.

22. Remove potable water source from the syrup system.

STEP 5. PURGE WATER OUT OF SYRUP SYSTEMS (RESTORE OPERATION)

23. Syrup Tank Systems.

    A. Noting syrup tanks CO_2 regulator pressure setting observed in step 4 preceding, readjust CO_2 regulator to the observed pressure setting,

    B. Connect tanks containing syrup into syrup systems.

    Bag-in-Box Syrup System.

    C. Remove all bag valves from bag-in-box syrup containers outlet tubes connectors.

    D. Connect bag-in-box syrup containers into the syrup systems.

24. Place waste container under dispensing valves. Dispense from all dispensing valves to permit syrup to purge all potable water from the syrup systems and the dispensing valves. Continue to dispense from the dispensing valves until only syrup is dispensed from the syrup systems and valves.

WARNING: To avoid possible personal injury or property damage, do not attempt to remove the syrup tank cover until CO_2 pressure has been released from the tank.

25. Dispose of waste sanitizing solution in a sanitary sewer, not in a storm drain, then thoroughly rinse the inside and the outside of the container that was used for sanitizing solution to remove all sanitizing solution residue.